

ABSTRACT OF THE DISCLOSURE

A fryer which can maintain a set temperature accurately preventing an overshoot of cooking oil temperature is provided. In the fryer, three burners 3-5 are dispersed against the oil vat such that their combustion can be controlled independently. On the other hand, the heating control means 8, according to a detected temperature, selects and carries out one mode among at least two heating modes, which are, a full power mode in which all burners 3-5 operate at the same time, and a low power mode in which two burners among three burners 3-5 operate. When the low power mode is selected, two burners are operated in a predetermined order to switch a heating area of the oil vat 2.